

## OTHER ACTS

## EUROPEAN COMMISSION

**Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council**

(2016/C 153/11)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 <sup>(1)</sup>.

## APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

**Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(2)</sup>****‘PROSCIUTTO DI NORCIA’**

EU No: IT-PGI-0217-01363 — 8.9.2015

PDO ( ) PGI (X) TSG ( )

**1. Applicant group and legitimate interest**

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The ‘Consorzio di Tutela dell'IGP Prosciutto di Norcia’ (Association for the protection of the ‘Prosciutto di Norcia’ PGI) is entitled to submit an amendment application pursuant to Article 13(1) of Ministry of Agricultural, Food and Forestry Policy Decree No 12511 of 14 October 2013.

**2. Member State or Third Country**

Italy

**3. Heading in the product specification affected by the amendment(s)**

- Description of product
- Proof of origin
- Method of production
- Link
- Labelling
- Other (Updated legal references; inspection body; packaging)

**4. Type of amendment(s)**

- Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document.
- Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document.

<sup>(1)</sup> OJ L 179, 19.6.2014, p. 17.

<sup>(2)</sup> OJ L 343, 14.12.2012, p. 1.

- Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published.
- Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

## 5. Amendment(s)

### *Method of production*

Article 3 'Raw materials' of the product specification is amended as follows:

- The sentence '(c) pigs bred from boars of other breeds or mixed-breed boars, provided that they are bred under selection or cross-breeding schemes whose aims are not incompatible with those of the Italian herd book for the ...'

is replaced by the following:

'(c) pigs bred from boars of other breeds or mixed-breed boars intended for the production of heavy pigs'.

This amendment aims to clarify the sentence 'There is no geographical limit to the origin of the pigs' immediately following point (c) of the next paragraph of the product specification.

In addition, the proposed amendment adheres to the principle of an open market economy with free competition, fully implementing and applying Articles 101 and 119 *et seq.* TFEU. This amendment is to be considered as 'minor' as it does not increase the restrictions on trade in the product or its raw materials and meets the general requirements of points (a) to (e) of the third paragraph of Article 53(2) of Regulation (EU) No 1151/2012.

- The sentence 'Together with the rearing methods, the feed must help ensure the production of a heavy pig by moderate daily increases in the ration.'

is replaced by the following:

'Together with the rearing methods, the feed must help ensure the production of a heavy pig.'

- The sentence 'Under this specification the rearing methods used, the type of feed allowed and the quantities and feeding methods employed are designed to produce traditional heavy pigs. This is achieved over time by means of moderate daily increases in the ration and a feeding regime that complies with the general rules in force.'

is replaced by the following:

'Under this specification the rearing methods used, the type of feed allowed and the quantities and feeding methods employed are designed to produce traditional heavy pigs. This is achieved over time by means of a feeding regime that complies with the general rules in force.'

The reason for this amendment is that the term 'moderate' is not specified and may give rise to various interpretations. Heavy pigs are produced using feeding and fattening methods that must comply with the requirements of Article 3 of the product specification applicable to the various weight categories of pigs in the growth phase, in particular Tables 1, 2 and 3 relating to 'type of feed allowed', total and cereal-based 'dry matter content', and other specifications regarding restrictions on the combined use of whey and buttermilk, the combined use of dehydrated potato and manioc, and the nitrogen content resulting from the use of distillers' dried grain. This shows that the product specification and the applicable regulations allow different feed formulations to be used that result in varying rates of daily increase in weight, which makes it difficult to specify 'moderate daily increase'.

- The sentence 'Pigs are sent to slaughter between the end of the ninth month and the end of the 15th month after birth.'

is replaced by the following:

'Pigs are sent to slaughter between 215 and 450 days after birth.'

The reason for this amendment is that pig feed formulations and rearing/rationing methods have made considerable advances while continuing to meet the specific requirements for heavy pigs set out in the 'Prosciutto di Norcia' PGI product specification. This has greatly increased, under equal genetic conditions, average daily gains in the fattening of pigs without affecting meat quality at the point of slaughter or processing. As a result, pigs often reach the minimum weight set by the product specification well before the age of 9 months (as early as 7-7,5 months) and exceed the maximum weight set by the product specification well before reaching the age of 15 months. This shortens the time allowed for sending pigs to slaughter, which reduces the supply of raw materials and results in the pig market becoming more unstable and farmers risking penalties if pigs fail to meet weight or age requirements. Therefore, the proposal to bring down the minimum age of pigs sent to slaughter to 215 days will allow farmers and slaughterers more time, including in cases of a higher average daily weight gain, without penalising farmers aiming to keep in step with advanced food rationing methods for fattening pigs without affecting the quality of the meat, as mentioned above.

- The sentence 'The carcasses obtained after slaughter must be classified as heavy in accordance with Regulation (EEC) No 3220/84, Commission Decision 2001/468/EC of 08/06/2001 and Ministerial Decree 11/07/2002 and must fall, on average, within the mid-range grades of the official system for assessing meat content.'

is replaced by the following:

'The carcasses obtained after slaughter must be classified as heavy in accordance with the applicable regulations and must fall, on average, within grades "E", "U", "R" or "O" of the official system for assessing meat content.'

This amendment is proposed because of both regulatory changes in the applicable framework and technical considerations regarding methods of production. In regulatory terms, it brings the product specification into line with the rules currently in force, as both Regulation (EEC) No 3220/84 and Commission Decision 2001/468/EC have been repealed. In technical terms, allowing the 'E' meat content grade for legs of heavy pig carcasses to be used in the production of 'Prosciutto di Norcia' means that carcasses are now included with a higher lean meat content — measured at the loin — as a percentage of carcass weight than the 'U' class currently provided for, but also that legs are included which are suitable for processing into 'Prosciutto di Norcia' because of their typical 'U' class fat cover.

- The sentence 'Medium-coarse sea salt (sodium chloride) and small quantities of pepper are used for salting.'

is deleted.

This is to improve the clarity of the product specification as the reference to salting and sea salt (sodium chloride) and the description of the relevant phases concern the 'Production method' described in Article 4 of the 'Prosciutto di Norcia' product specification, while the use of pepper is described not only in Article 4 but also in Article 5 'Curing'.

Article 4 'Production method' of the product specification is amended as follows:

- The sentence: 'The next step is to salt the legs in two stages using medium-coarse sea salt.'

is replaced by the following:

'The next step is to salt the legs in two stages using sea salt.'

The reason for deleting the reference to the grain size generally described as 'medium-coarse' is that the method used by modern salting plants has changed, as they calibrate the salt themselves according to the different characteristics of the raw material, temperature and relative humidity.

- After 'The legs are first prepared by squeezing the blood vessels and then rubbed with damp salt and dry salt.'

the following is inserted:

'Small quantities of pepper are added during salting if the pork fat used for the "coating" as referred to in Article 5 does not contain any.'

This addition reflects the previous amendment to Article 3 and is consistent with the specification of organoleptic characteristics in Article 6, which describes the aroma of the protected quality product when released for consumption as 'typical' and 'slightly spicy'. The latter characteristic also derives from the use of pork fat, which may contain pepper in accordance with the specifications in Article 5 'Curing'.

#### *Other*

Article 7 'Checks' of the product specification is amended as follows:

- The sentence: 'The conformity of products with this product specification is checked in accordance with Articles 10 and 11 of Regulation (EC) No 510/2006 by the inspection body called "3A Parco Tecnologico Agroalimentare dell'Umbria soc. cons. a r. l." with head office in Todi (PG), Fraz. Pantalla, tel. +39 07589571, fax +39 0758957257, email: certificazione@parco3a.org'

is replaced by the following:

'Compliance with the product specification is verified in accordance with Article 37 of Regulation (EU) No 1151/2012. The inspection body responsible for verifying compliance with the product specification is "3A Parco Tecnologico Agroalimentare dell'Umbria soc. cons. a r. l." with head office in Todi (PG), Fraz. Pantalla, tel. +39 0758957201, fax +39 0758957257, email: certificazione@parco3a.org'

This amendment only transposes the legislative amendment and updates the inspection body's telephone number.

Article 8 'Name and presentation' of the product specification is amended as follows:

- After the sentence:

'The mark consists of a symbol bearing the branded indication "Prosciutto di Norcia".'

the following paragraph is inserted:

"Prosciutto di Norcia" can also be released for consumption as a boned product, sliced or in portions of varying size and weight. For marketing, all these types of product must be packaged in suitable food containers or coverings, which must be properly sealed and labelled. In the preparation of whole boned ham or portions the branded mark must always remain visible.'

It was deemed appropriate to introduce the above paragraph in the product specification in order to provide more clarity on the types of products offered for sale and to meet the different needs of the market with regard to product packaging.

#### SINGLE DOCUMENT

#### 'PROSCIUTTO DI NORCIA'

EU No: IT-PGI-0217-01363 — 8.9.2015

PDO ( ) PGI ( X )

#### 1. Name

'Prosciutto di Norcia'

#### 2. Member State or Third Country

Italy

#### 3. Description of the agricultural product or foodstuff

##### 3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

##### 3.2. Description of product to which the name in (1) applies

'Prosciutto di Norcia' PGI is cured raw ham that when released for consumption has a characteristic pear shape, weighs not less than 8,5 kg, and has an appearance when cut that is compact and ranges in colour from pink to red. It has a typically slightly spicy aroma and a savoury but not salty taste.

### 3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Prosciutto di Norcia' PGI is obtained from legs of pork from the Italian Large White and Landrace traditional breeds of pig, as improved by the Italian herd book, or offspring of boars of these breeds; pigs bred from Italian Duroc boars, as improved by the Italian herd book; Pigs bred from boars of other breeds or mixed-breed boars intended for the production of heavy pigs are also allowed. There is no geographical limit to the origin of the pigs.

However, pigs with antithetic traits, with particular reference to porcine stress syndrome (PSS), are excluded, as are genetic types and animals deemed not to conform to these specifications and pure-bred Belgian Landrace, Hampshire, Piétrain, Duroc and Spotted Poland pigs.

The feed used must comply with trade standards. Together with the rearing methods, the feed helps ensure the production of a heavy pig weighing 160 kg with a 10 % margin.

Pigs weighing between 30 and 80 kg (live weight) must be fed on the fodder listed in Tables 1 and 2 of the production specification, care being taken to ensure that grain accounts for not less than 45 % of the dry matter. Only the fodder listed in Table 2 may be given to pigs weighing over 80 kg live weight, care being taken to ensure that the level of dry matter in the grain is no less than 55 % of the total.

The combined use of whey and buttermilk must not exceed 15 litres per pig/per day.

The nitrogen content resulting from the use of distillers' dried grain must be no more than 2 %.

The combined use of dehydrated potato and manioc must not exceed 15 % of the dry matter in the ration. The tolerance limit for the above parameters is a maximum of 10 %.

The composition of rations given must satisfy the animals' needs during the various growth phases in respect of the aims of this specification.

Mineral and vitamin supplements may be added to rations within the limits laid down by general legislation.

### 3.4. *Specific steps in production that must take place in the identified geographical area*

The production and curing phases for 'Prosciutto di Norcia' must take place within the production area delineated in point 4.

### 3.5. *Specific rules concerning slicing, grating, packaging, etc., of the product to which the registered name refers*

'Prosciutto di Norcia' can also be released for consumption as a boned product, sliced or in portions of varying size and weight. For marketing, all these types of product must be packaged in suitable food containers or coverings which must be properly sealed and labelled. In the preparation of the whole boned ham, or portions, the branded mark must always remain visible.

### 3.6. *Specific rules concerning labelling of the product to which the registered name refers*

'Prosciutto di Norcia' is released for consumption bearing a special mark identifying the product. The mark consists of a symbol bearing the branded indication 'Prosciutto di Norcia'. The name of the protected geographical indication 'Prosciutto di Norcia' must appear in clear and indelible lettering, clearly identifiable from any other wording on the label and followed immediately by the words 'Indicazione geografica protetta' ('Protected Geographical Indication') and/or the initials 'IGP' ('PGI'), which must be translated into the language of the country in which the product is marketed. These indications accompany the logo of the designation. It is forbidden to add any description that is not expressly provided for.

However, the use of indications which make reference to names, company names and private marks, other than those with complimentary implications or likely to mislead the consumer, is authorised, as are names of pig farms from which the product comes.

## 4. **Concise definition of the geographical area**

The geographical area in which 'Prosciutto di Norcia' is produced comprises the municipalities of Norcia, Preci, Cascia, Monteleone Spoleto and Poggiodomo, situated at an altitude of over 500 metres above sea level.

## 5. **Link with the geographical area**

The geographical area indicated in point 4 is characterised by high mountain ridges, which prevent the influx of damp air from the sea, and by the presence of chalk formations which allow rainwater to disperse. These characteristics, combined with the special know-how and knowledge that the local inhabitants have acquired over the years in the field of pig farming and the preparation of cuts of pork have fostered an optimum natural and human environment for the production of quality ham in this geographical area.

'Prosciutto di Norcia' ham has an appearance when cut that is compact, ranges in colour from pink to red, and has a typically slightly spicy aroma and a savoury but not salty taste.

The specific quality of 'Prosciutto di Norcia' is closely linked not only to the human factors involved in its preparation but also to the environmental conditions. The area's natural environment is particularly propitious for the maturing and curing process owing to the climatic characteristics and the nature of the terrain, as described above. Also, the art of conserving pigmeat in the Nursino region was already famous in Roman times. As a result of the poverty associated with mountain farming and the imposed period of inactivity during the cold season, the inhabitants of the region were specialised in livestock farming activities. These activities spread during the period of the Republic and the Roman Empire, as well as under the domination of the Church, which sought to make the most of the Lazio rural areas. The local inhabitants therefore became specialists in the anatomy and slaughtering of pigs, as well as the preparation and conservation of cuts of pork using typical know-how that is still preserved today, the cuts being sold, salted and cured all around the area.

#### **Reference to publication of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

The consolidated text of the product specification can be consulted on the following website:  
<http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy ([www.politicheagricole.it](http://www.politicheagricole.it)) and clicking on 'Prodotti DOP IGP' (at the top right of the screen), then on 'Prodotti DOP, IGP e STG' (on the left-hand side of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

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